VAN DUZER VINEYARDS

2023 ALCHEMY PINOT NOIR



Vintage Highlights

The 2023 season opened with a typical spring and transitioned into a slightly warmer than usual summer. As harvest approached, a series of timely rainstorms tempered the pace of ripening across the estate. The east-side Pommard vines, among the earliest to reach maturity, were hand harvested on September 22.

Winemaking

The fruit was sourced exclusively from a protected hillside block of Pommard on the eastern edge of the estate. After fermentation the wine remained on its skin for an extended maceration to deepen its structure and length. Aged for 11 months in 30% new French oak, lending roundness without overshadowing the vineyard's expressive fruit character.

Tasting Notes

The 2023 Alchemy unfolds with vivid notes of Mount Hood strawberry, pie cherry, and savory maraschino liqueur interwoven with dark chocolate and cocoa tones from its barrel aging. The palate reflects the influence of prolonged maceration: rich and firm tannins that carry depth and intensity. A softer acidity allows the flavors to glide into a long, lingering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 215 Cases

Composition 100% Pinot Noir

Clones Pommard

Alcohol 13.8%

pH Level 3.61

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

94 Points JAMESSUCKLING.COM

vinous

91 Points

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